



Poggio di Sotto



Rosso di Montalcino DOC

PRODUCER'S STORY

Poggio di Sotto was founded in 1989 in the South-East of the Montalcino area, close to Castelnuovo dell'Abate village. Acquired by ColleMassari in 2011 with a total surface of 48 ha, the Estate is characterized by steep vineyards facing South and located on an altitude of 200 - 300 and 400 m (650 – 980 – 1300 ft) above sea level. The diversity in the composition of the soil and the temperature excursion given by the different altitudes make this terroir unique for the expression of Sangiovese.

WHAT HAPPENED IN 2016?

A mild and dry winter and early spring followed by a sunny and warm May with rains in June allowed a good and balanced growth. Warm and dry Summer allowed to reach a perfect maturation.

WHAT DOES IT TASTE LIKE?

There is a unique level of primary fruit intensity with bold fruit aromas of cassis and wild raspberry with dried berries notes, herbs, spices and cedar. With an attractive concentration on the palate, this wine is complex and deep with a balanced fresh note.

WHAT TO DRINK IT WITH?

Steak, filet, game, mushroom or truffle risotto and cheese.

WHAT'S IN IT?

VINTAGE	2016
GRAPE VARIETY	100% SANGIOVESE
REGION	TUSCANY, ITALY
WINEMAKER	LUCA MARRONE
ALCOHOL (ABV)	13,5
STYLE	ELEGANT AND FINE
FARMING	ORGANIC
AWARD	JS 91, RP 94, WS 90

